

Hotpoint Service Offices

SERVICE CALL: If you have a problem with your appliance ring your local Service Office. SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form then contact your Spares Centre for prices and availability. Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

Service Offices and Spares Centres are open between 8.30am-5.00pm Monday to Friday, except on Public Holidays. 8.30am-12.30pm Saturdays

EASTERN

- NORWICH:**
92 Upper St. Giles Street, NR2 1LT.
Tel: Norwich (0603) 620581.
- PETERBOROUGH:**
Celia Road, PE2 9JB.
Tel: Peterborough (0733) 64741.
- LUTON:**
5 Crawley Road, LU1 1HX.
Tel: Luton (0582) 452211.
- CHELMSFORD:**
Industrial Buildings,
Beehive Lane, CM2 9TE.
For postal codes RM, IG
Chelmsford (0245) 492433
Remainder of Essex
Chelmsford (0245) 269331.

NORTH EAST

- NEWCASTLE:**
31 Mosley Street, NE1 1YF.
Tel: Newcastle 091-2321008
- MIDDLESBROUGH:**
59 Albert Road, TS1 1NG.
Tel: Middlesbrough (0642) 248436
- HULL:** Custom House Building,
Whitfargate, HU1 2EU.
Tel: Hull (0482) 224777.
- MEXBOROUGH:** Morphy Richards,
Swinton Works, S64 8AJ.
Tel: Mexborough (0709) 582831.
- WETHERBY:** Sandbeck Lane, LS22 4TW.
Tel: Service Office Wetherby
(0937) 61261/61444
Spares Centre Wetherby
(0937) 61221.

EAST MIDLANDS

- LEICESTER:** 65 Belgrave Gate, LE1 3HR.
Tel: Leicester (0533) 514455.
- WELLINGBOROUGH:**
39B Cambridge Street, NN8 1DW.
Tel: Wellingborough (0933) 223669.
- NOTTINGHAM:** Ashing Street, NG2 3UB.
Tel: Service Office Nottingham
(0602) 862431
Spares Centre Nottingham
(0602) 860387.

LONDON and SOUTH EAST

- SUTTON:** 2 St. Nicholas Road, SM1 1EH.
Tel: 081-643 0821
- HAIL SHAM:** 1 Kingswood, North Street,
BN27 1DQ. Tel: Hailsham (0323) 842733.
- WEMBLEY:** 68 East Lane, HA9 79Q.
Tel: Office for S. Herts and Middlesex
081-904 4399
Office for postal codes
W, NW, WC, SW 1, 3, 5, 6, 7, 10
081-904 1250
N, E, EC 081-908 4722
SE and rest of SW 081-908 2511
Spares Centre 081-904 0201.
- LARKFIELD:** Larkfield Trading Estate,
New Hythe Lane, ME20 6SW.
Tel: Service Office Maidstone (0622) 716571
Spares Centre Maidstone
(0622) 716631.

CHANNEL ISLANDS

— Service provided by agents
The normal United Kingdom guarantees apply and all services schemes are available.
JERSEY: 19 Don Street, St Helier. Tel: (0534) 21625.
Clos D'Ormes, Portluc, St Clements. Tel: (0534) 54808.
GUERNSEY & SARK: Valpays Stores, Grande Rue, St Martin, Guernsey. Tel: (0481) 38422.
15 Le Pollard, St Peter Port, Guernsey. Tel: (0481) 23311.
Lowlands, Bays Road, Vale, Guernsey. Tel: (0481) 48264.
ALDERNEY: 32 High Street, Alderney. Tel: (0481) 822686.

Spares and accessories may be ordered from Hotpoint Spares Administration Dept., Celia Road, Peterborough, PE2 9JB.

Tel: Peterborough (0733) 66969.
In accordance with its policy of progressive product design,
the Company reserves the right to alter specifications.

Hotpoint Ltd, Peterborough, PE2 9JB, England

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FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR HOTPOINT BUILT-IN/ BUILT-UNDER OVEN MODEL 6117



hotpoint®

- Service Office and Spares Centre
- Service Office only

SOUTH MIDLANDS

- DIDCOT:**
224 Broadway, OX11 8RS.
Tel: Didcot (0235) 817711.
Spares and accessories may be ordered
from either Aldridge or Wembley
Centres.

SOUTH WEST

- BRISTOL:**
3/5 Brington Hill, Brislington, BS4 5BQ.
Tel: Bristol (0272) 714471.
- PLYMOUTH:**
69 Mudlet Plain, PL4 6JH.
Tel: Plymouth (0752) 262631.
- TOTTEN:**
South Hampshire Industrial Park,
Salisbury Road, SO4 3SA.
Tel: Service Office Totton (0703) 861981
Spares Centre Totton (0703) 867933.

WALES

- LLANDUDNO JUNCTION:**
Conwy Road, LL31 9RZ.
Tel: Deganwy (0492) 582626.
- BRIDGEND:**
18 Western Avenue, Bridgend Industrial Estate,
CF31 3SL.
Tel: Service Office Bridgend (0656) 664121
Spares Centre Bridgend (0656) 766111.

WEST MIDLANDS

- STOKE-ON-TRENT:**
West Avenue, Nelson Estate, Kidsgrove,
ST7 1TN.
Tel: Kidsgrove (0782) 774511.
- ALDRIDGE:**
Westgate, WS9 8UX.
Tel: Service Office Aldridge (0922) 743374
Spares Centre Aldridge (0922) 743377.

IRELAND

Northern Ireland: 256 Ormeau Road, Belfast,
BT7 2FZ.
Tel: Belfast (0232) 647111.
Eire: 35/36 Arran Quay, Dublin 7.
Tel: Dublin (0001) 725922.
Spares and accessories may be ordered from
either address.

Before you operate your new Hotpoint Single Oven

Please read these instructions fully.

1. Ensure that the oven is installed by a qualified electrician following the instructions below.
2. For your own safety and to get the best results from your oven it is important to read through this Handbook **before** using your oven for the first time including the Do's and Don'ts on pages 22 and 23.
- Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity board regulations by a qualified electrician, eg. your local electricity board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).
- **WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.**
 - ALL APPLIANCES MUST BE EARTHED.
 - BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.
- **THE INSTALLER MUST** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven must be connected to a supply with a suitable double pole isolating switch having a contact separation of at least 3 mm in all poles, placed in a readily accessible position, adjacent to the unit.
- The maximum loading for your oven is 3.0kW.
- If the oven is to be wired into a connector unit this may be positioned behind the oven provided the following requirements are met:
 - i) The connector unit must not project from the wall more than 25 mm.
 - ii) The top of the connector must not be more than 100 mm above the base of the oven recess.
- After unpacking the oven stand it on the packing base in order to avoid damage.

Electrical Connections

- Remove the terminal cover at the left rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.
- This appliance conforms to BS800 1988 and EEC Directives 87/308 regarding suppression of Radio and Television reception interference.

Single Ovens 15 Amp Double Pole Switch

- Where a hob is fitted adjacent to or above an oven then a 30 amp or 45 amp Double Pole switch should be used to feed both units via separate suitably rated cables.

For further information refer to the installation section on pages 4-7 of this book

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE APPLIANCE OR TAMPER WITH THE CONTROLS. YOUR OVEN SHOULD NOT BE LOCATED ADJACENT TO A GAS HOB, HEATER OR EYE LEVEL GRILL, AS FLAMES FROM THE BURNERS COULD CAUSE DAMAGE TO YOUR OVEN.

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a problem with your Hotpoint appliance just call your Hotpoint Service Office. If necessary we will arrange for an engineer to call. If the problem is not resolved by us under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. This Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's **Five Year Guarantee** starts from the moment your appliance is delivered. Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which for an annual payment enables you to cover any repair costs which may be necessary.
- All of our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom and must not be tampered with or taken apart by anyone other than our own Service Engineer.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our main Hotpoint Spares Centres (see back page).
- Our Guarantee does not cover the cost of any repair which is needed because of power cuts, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance. Please read the instruction book thoroughly.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.

- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. It will be happy to deal with any problems.

Hotpoint's Service Care

Whether you have just one or a number of Hotpoint appliances in your kitchen Hotpoint has a range of Service Schemes to give you complete peace of mind.

Service Cover

One annual payment covers you for all repairs for **individual appliances**.

If two or more appliances are covered a 20% reduction is made on each fee. There is also the option of **Service Cover with Maintenance** at an additional cost. Service Schemes are renewable each year by mutual agreement.

Cooker Cover

One annual payment covers you for all repairs for **any number of Hotpoint Ovens, Microwaves, Hobs and Cooker Hoods** purchased. There is also the option of **Cooker Cover with Maintenance** at additional cost.

Kitchen Cover

One annual payment covers you for all Repairs and a Maintenance Check for **all Hotpoint appliances owned** which are less than ten years old. Kitchen Cover also covers loss of food up to the value of £250 in our refrigeration and freezer products. Any additional Hotpoint appliances purchased after you have joined **Hotpoint Kitchen Cover** will automatically be included during the current annual period of cover without any further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes you should complete and return immediately the Appliance Registration Form supplied with your appliance. Full details and costs of our Service Schemes together with an application form will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety whether or not they are covered by a Service Plan.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

If something goes wrong...

First, don't panic! There may be nothing wrong at all. Check the points below before calling your Hotpoint Service Office.

- 1. Check that the mains supply is switched on.
- 2. Check that the Timer Control has been set to Man (Manual) operation and not left on automatic (see pages 16 and 17).
- 3. A fan can be heard as soon as the Oven Temperature Control is switched on. This is quite normal when the oven is in operation.

If it still won't work...

Contact the Service Office

If there is still a problem with your Oven after checking the points above:

- 1. Switch off the Oven at the cooker control panel.
- 2. Call your nearest Hotpoint Service Office or local importer (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

.....

When you contact us we will want to know the following:

- 1. Your name, address and post code.
- 2. Your telephone number.
- 3. Clear and concise details of the fault.
- 4. The model number of your oven (6117), serial number (found on the rating plate on the inner oven door) and the colour.

PLEASE READ THIS BOOKLET CAREFULLY.

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Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from Hotpoint Ltd, Celta Road, Peterborough, PE2 9JB.

Installation Instructions

Ensure that the electricity supply is turned off before installing your appliance.

Model No: Hotpoint 6117.

IMPORTANT

DO NOT LIFT OVEN BY THE DOOR HANDLE.

This equipment is designed specifically for domestic purposes and Hotpoint Limited cannot accept responsibility if used for any other type of application.

All Hotpoint oven units are suitable for installation under Hotpoint hob or microwave units.

All electrical installations must be carried out by a competent engineer or electrical contractor.

Kitchen worktop thickness	Maximum hob depth (from top of worktop surface vertically down)
30mm	55mm
40mm	65mm
40mm+	Worktop thickness +25mm

It is most important that the hob installation instructions are strictly observed.

2. Oven Unit Housing Cabinets

- The oven unit housing cabinet dimensions must comply with Fig. 3 and Fig. 4. (See pages 6 and 7.)
- An air gap of 50mm minimum must be provided at the rear of any top or bottom cupboards or shelves.
- It is recommended that the cabinets are provided with unobstructed ventilation, ie. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a

WARNING: THIS APPLIANCE MUST BE EARTHED.

1. General

- The oven unit is designed for mounting at a safe level into an oven housing which must be secured to the backing wall, or alternatively, in the case of the single oven unit, under a worktop with or without a hob unit above.
- In an oven/hob arrangement where it is proposed to install the oven directly below the hob. It is advisable that only slimline hobs are used which have the following maximum depths.

Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. If the seal is removed during cleaning replace in the correct position (flat side uppermost). Ensure glass is replaced with the words 'Important this face towards oven' uppermost. Ensure that the fibre and black washers are attached to the two screws before fixing. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.

Use a fine steel wool soap pad to remove stubborn stains from the oven roof, rod shelves, meat pan and the floor of the oven. Refer to the instruction on page 24 for cleaning the Stay Clean panels. **Do not use** aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Decorative Trims – It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

For Removal TURN OFF MAIN SWITCH BEFORE REMOVING DOOR.

The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself. Please note that the door is heavy

and care should be taken not to pinch your fingers during the removal and replacement.

To remove, open the door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown below (Fig. 10). Slightly close the door, unhook the lower hinge fingers, then pull the door away from the oven front frame.

To replace, insert the lower fingers and the hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig. 11). Fully open the door and turn the discs anti-clockwise to their normal working positions (Fig. 12). Close the door – the hinge will now lock into position.

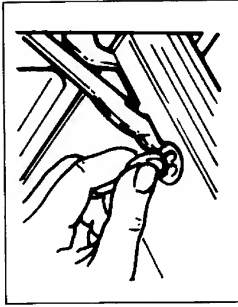


Fig. 10

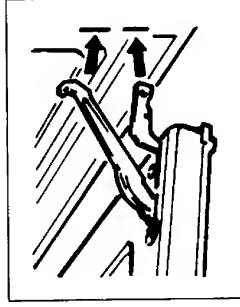


Fig. 11

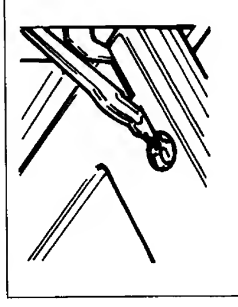


Fig. 12

Care and Cleaning

TURN OFF THE MAIN SWITCH BEFORE CLEANING.

Before switching on again, ensure that all controls are in the **OFF** position.

The oven or parts of the oven should only be cleaned when they are cold.

Cleaning the Outside

When cool, the outside of the oven can be cleaned using a cloth which has been rinsed in warm soapy water. The oven can then be wiped down with a clean dry cloth. **Never** use an abrasive powder as this will damage the surface.

Stay Clean Oven Liners

Refer to the instructions below for cleaning the following Stay Clean panels; side, and fixed rear panels.

How Stay Clean Oven Liners Work

The surfaces of the Stay Clean oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature, the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without meat pan, at maximum setting for a couple of hours. This may be necessary once a month or every two or three months depending on the type and amount of oven cooking. It should not normally be necessary to clean the Stay Clean panels with

water. If the user feels it is desirable to do so, wash them down in warm, soapy water, followed by rinsing with clear water. **Do not use biological washing powder, harsh abrasives or oven chemical cleaners of any kind.**

Replacement oven liners are available should you require them, from your nearest Hotpoint Service Centre.

How to replace the Oven Light Bulb

WARNING: SWITCH OFF COOKER FROM MAINS SUPPLY BEFORE REPLACING LAMP. OVEN INTERIOR SHOULD BE COLD.

Open the oven door and remove the rod shelves. Grip the light glass dome, unscrew anti-clockwise and lift out (Fig. 9). Reach into the aperture with fingers, and unscrew the faulty lamp anti-clockwise (15W SES) (Part No. 620601) which can be obtained from your nearest Hotpoint Service Centre. Fit replacement lamp, and refit dome. When unscrewing the faulty lamp use a thick cloth to protect your fingers should the lamp break.

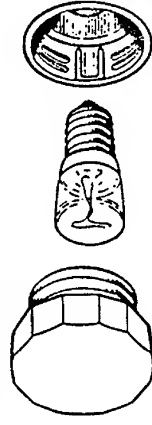


Fig. 9

Glass Door – open the oven door fully and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad.

Do not use scouring pads, or abrasive powder, which will scratch the glass.

f. Finally the oven unit must be secured to the cabinet by means of the four countersunk screws, two through each side trim.

g. Remove all packing material from the grill and oven interior.

List of Loose Items

4 No. 6 Countersunk Pozi Head screws.

12 x 0.75 mm Thick Spacers (self adhesive).

4 x 3 mm Thick Spacers (self adhesive).

not be deeper than the oven housing cabinet.

f. If an oven or microwave oven unit is to be built in over an oven unit the units should be separated by a supporting shelf and the shelf and cabinet shall be capable of supporting the additional weight.

IMPORTANT

essential that the lower cupboard is constructed in the manner illustrated (see pages 6 and 7) ie. having side, back and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

3. Final Installation

a. Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.

b. Correct any unevenness by placing wooden packing under the bottom of the cabinet. Make sure that the cabinet rests firmly on the cabinet floor without rocking.

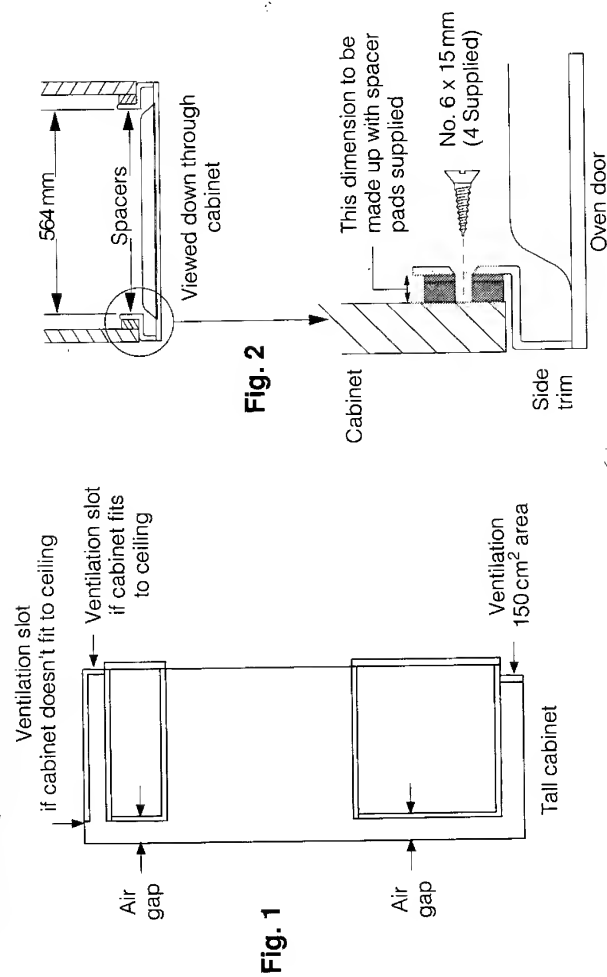
c. Before the oven is fitted the cabinet must be firmly secured to the backing wall for stability.

d. Affix the correct number of self adhesive spacer pads to the outside of the side trims over the fixing holes to make up to the actual cabinet aperture (see Fig. 2 page 6).

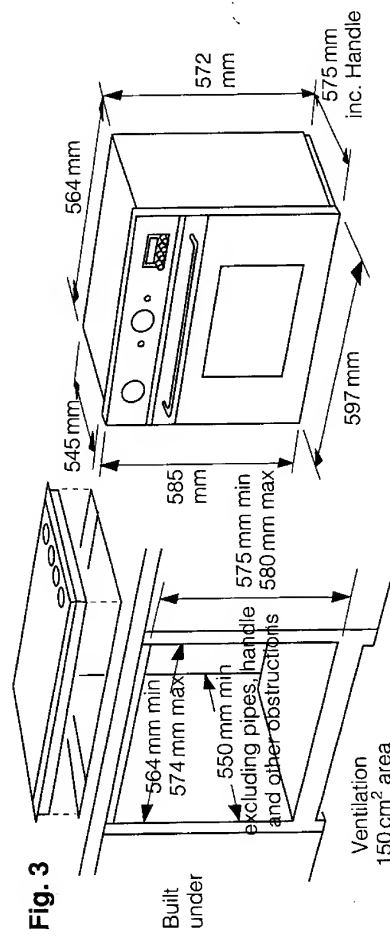
e. The oven unit should now be lifted (this is a two person lift) into the cabinet and pushed fully home. (Care should be taken not to dislodge the spacer pads.)

Installation Instructions (cont'd)

Refer to pages 2, 4 and 5



When fitting an oven underneath a hob always use these installation instructions in conjunction with the hob instructions



Don't:- Leave children playing unsupervised where the oven is installed and in use.

Don't:- Attempt to grill with the oven door closed.

blade could become marked. Refer to pages 24 and 25.

Don't:- Use meat pans or baking sheets larger than specified in this booklet.

Don't:- Allow aluminum foil to touch the sides of the oven.

Don't:- Cover oven interior and shelves with foil.

Don't:- Inadvertently select fan grill mode by over rotating the oven thermostat when main oven cooking mode is required.

Don't:- Leave children playing unsupervised where the oven is installed and in use.

Don't:- Attempt to grill with the oven door closed.

Don't:- Allow children to sit or stand on any part of the appliance.

I 't:- Store food stuffs in the same cabinet as the oven.

Don't:- Store items above an oven that children may attempt to reach.

Don't:- Operate the oven with the inner glass panel removed.

Don't:- Remove the oven shelves when the oven is hot.

Don't:- Use water to extinguish oil or fat fires.

Don't:- Use the oven/grill as a space heater.

Don't:- Heat up unopened food containers as pressure can build up causing the container to burst.

Don't:- Use caustic solutions on decorative trims, this will cause damage to trims. Refer to pages 24 and 25.

Don't:- Use enzyme washing powders for cleaning the oven inner panels. Refer to pages 24 and 25.

Don't:- Use scouring pads or abrasive powders for cleaning glass, timer faces or decorative trims. Refer to pages 24 and 25.

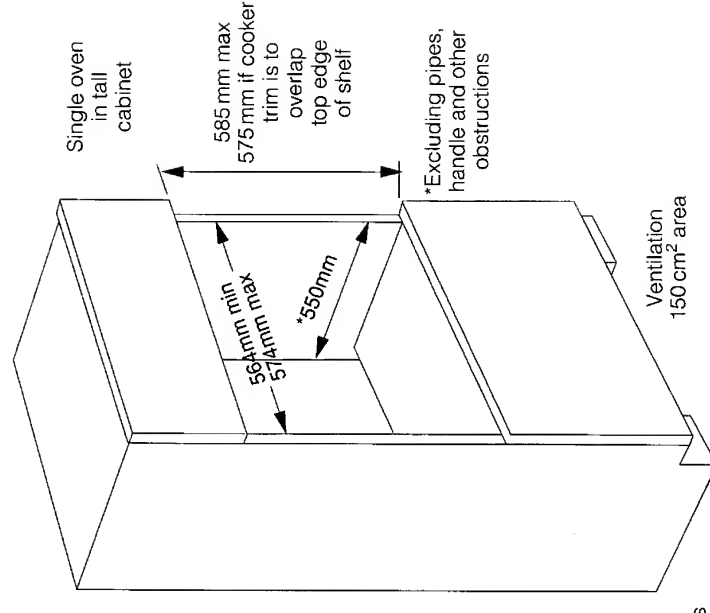
Don't:- Use aerosol oven cleaners on the oven as the fan

Do's and Don'ts

Please read through before operating your appliance.

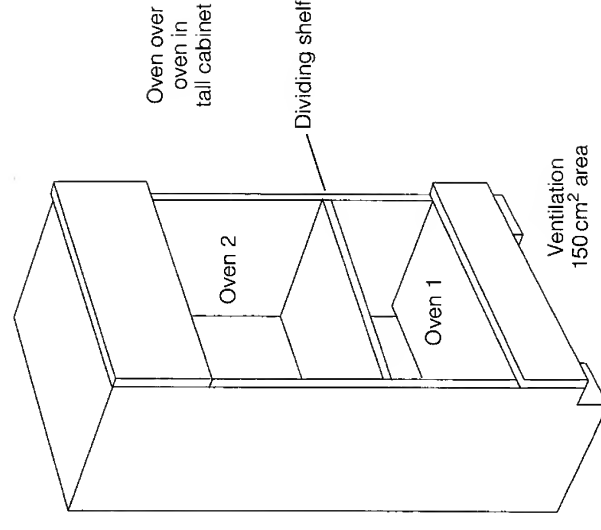
- Do:-** Have your appliance installed by a competent engineer or electrical contractor.
- Do:-** Ensure the appliance has been properly earthed.
- Do:-** Remove all transportation packing from inside the oven/grill before switching on for the first time.
- Do:-** Make sure you understand the controls prior to using.
- Do:-** Keep children away from the oven at all times when grilling, as surfaces will get extremely hot.
- Do:-** Remember that the oven and utensils will be very hot when in use.
- Do:-** Take care when opening the door. Let steam and hot air escape before removing the food.
- Do:-** Use quality oven gloves for removing hot food utensils from the oven/grill.
- Do:-** Select the correct shelf position before turning the oven or grill on.
- Do:-** Always turn off the electricity supply at the wall switch before cleaning.
- Do:-** Ensure poultry is thoroughly defrosted before cooking well.
- Do:-** Check all controls on the appliance are switched off before retiring to bed.
- Do:-** Keep ventilation slots clear of obstructions.
- Do:-** Reset the oven timer to Manual after completing an Automatic Cooking Programme.
- Do:-** Take care on warm days when using the oven for delayed automatic cooking as certain foods can spoil.
- Do:-** Use a thick cloth or something similar to protect your fingers when replacing a faulty oven lamp.
- Do:-** Remember recipe books of give times and temperatures for cooking in conventionally heated ovens. Hotpoint ovens make it possible to reduce the temperature by 25°C and time by 10 minutes per hour.
- Do:-** Note that recipe times and temperatures in this book are for guidance only.
- Do:-** Always refer servicing to a qualified appliance service engineer.
- Do:-** Ensure the grill pan handle is fully located centrally on the grill pan.
- Do:-** Always place the grill pan on the recommended shelf position when fan grilling.
- Do:-** Use the roasting grid and anti-splash tray when fan grilling as this will help keep the oven clean.
- Do:-** Remember to turn the oven control to Off before selecting the fan oven after the control has been set to fan grill/grill.

Fig. 4



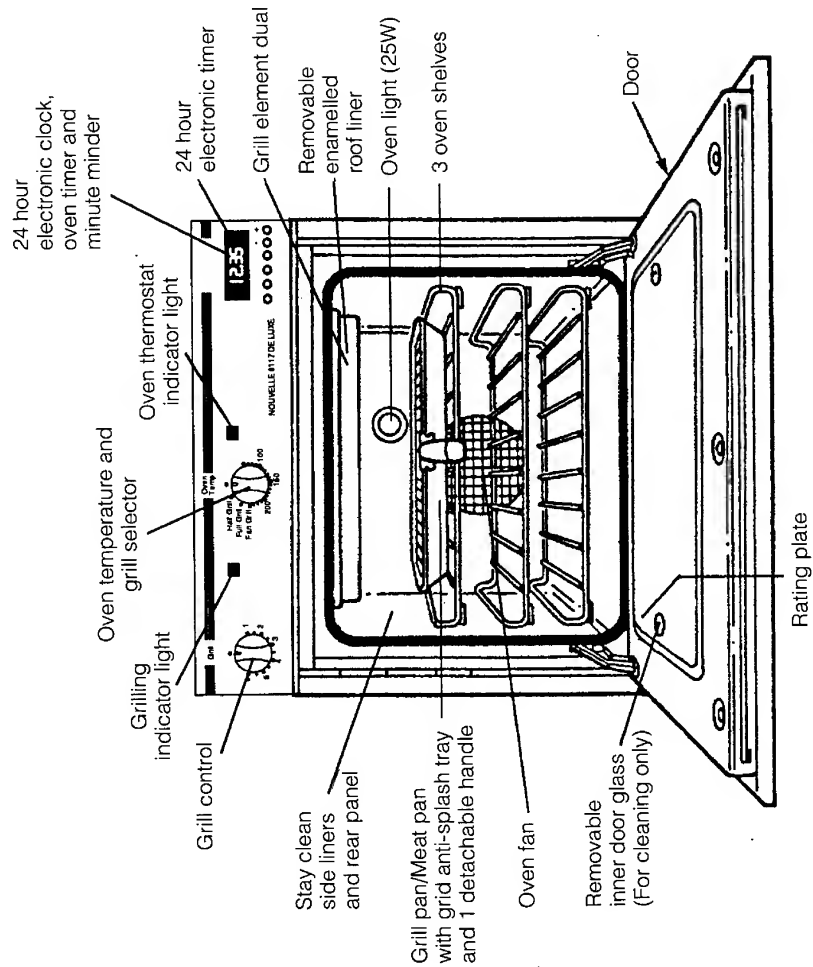
Refer to Electrical Requirements

Fig. 5



Get to know the main parts of your Oven

WARNING: Do not touch the glass door when the oven is in use as this area can become hot.



Oven Information

Oven Door

The Oven door is equipped with a removable inner glass panel for easy cleaning. On **no** account must the oven be operated without the inner glass panel in position. The glass is secured by two screws, accessible when the door is opened (see 'Care and Cleaning' pages 24 and 25).

It could be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Oven Interior Light

This is switched on automatically when the oven control is operated.

Oven Thermostat

The indicator light will immediately come **On**, and will go out when the desired temperature is reached, subsequently switching **On** and **Off** at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched **On**.

Note: If the indicator light does not come **On** when the control is turned, check that the timer is in **Manual** operation.

Cooling Fan

Gentle flow of air will be detected coming from beneath the control panel when the oven is on. A gentle flow of air will also be detected while using the grill may continue for a period of time after all controls are turned off. This will be perfectly normal.

If the controls become too hot a cut out comes into operation and the oven will switch off (cut out the thermostat behind the controls) and only the oven clock will remain on. The cut out will reset automatically and oven switch on.

Fan Grilling Chart

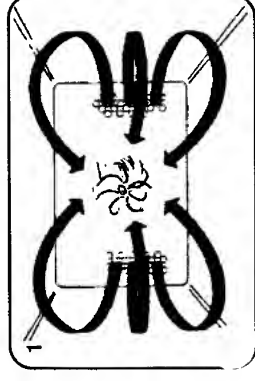
Shelf positions are counted from the base upwards ie. lowest shelf position is 1.

Type of meat or poultry	Weight kg	Temp °C	Time (min/kg)	Plus Extra Time (min)	Total Cooking Time (min)	Tips
PORK Pork Chop – thick Gammon steaks Pork – any type of joint		170	25		Dependent on size	Season. Grill on shelf position 2. Turn over after 15 minutes
		160	30		Dependent on size	Grill on shelf position 2. Turn after 15 minutes
	1.0	160-170	60-70	45	105-120	Score fat with sharp knife
	1.5	160-170	60-70	45	130-150	and rub on salt. Pork
	2.0	140-150	65-75	50	180-230	should always be
	2.5	140-150	65-75	50	220-240	thoroughly cooked, so
	over 2.5	140	70-75	50	–	overcook rather than
						undercook. Grill on shelf
						position 1
LAMB Lamb chop – thick		170	25		Dependent on size	Season. Grill on shelf position 2. Turn over after 15 minutes
Lamb – any type of joint	1.0	160-170	30-40	45	78-85	Score fat. Season with
	1.5	160-170	35-40	45	90-110	pepper and rosemary. If
	2.0	150-160	35-45	50	120-140	you prefer the lamb 'pink'
	2.5	150-160	40-45	50	150-170	choose the shorter time.
	over 2.5	150	45-50	50	–	Grill on shelf position 1
BEEF Beef – joints which have an outside layer of fat eg. Rib, Rolled, Sirloin	1.0	170-180	40-50	20	60-70	Season. If joint preferred
	1.5	170-180	40-50	20	80-90	rare grill for the shorter
	2.0	160-170	40-50	20	100-120	time. If preferred well done,
	2.5	160-170	45-50	30	140-150	grill for the longer time.
	over 2.5	160	45-50	40	–	Grill on shelf position 1
CHICKEN	1.0	180	30	30	60	Season and brush over with
	1.5	180	30	30	75	melted butter to give nicely
	2.0	170	35	30	100	browned skin. grill on shelf
	2.5	170	35	30	115	position 1
	over 2.5	160-170	40	30	–	
DUCK	1.5	180	30	30	75	Dry thoroughly and lightly
	2.0	180	30	30	90	salt. Grill on shelf position
	2.5	180	35	30	115-120	1
GOOSE	up to 4	170-190	40	40	–	Can be stuffed.
	4-5	160-170	45	40	–	Grill on shelf position 1
TURKEY	up to 5	170	–	–	150-165	Season and brush over with
	6-8	150	–	–	165-175	melted butter to give nicely
GAME Grouse Partridge Pheasant						browned skin. Grill on shelf
						position 1
	Any	170-180	30-50	–	–	Well hung meat will require
	Any	170-180	40-50	–	–	less cooking time. Grill on
	Any	170-180	40-50	–	–	position 1

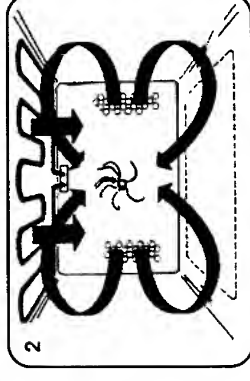
The Cooking Systems in your Oven

Your new oven is equipped with three different heating systems:

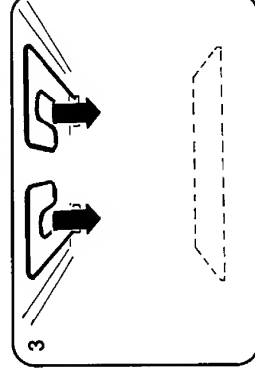
- Fan Cooking •••** – the fan oven operates by constantly blowing heated air from an element wrapped around the fan into the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously.



- Fan Grilling •••** controlled by the oven thermostat – this is a combination of heat from the grill element and hot air circulated by the fan. Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the door is left closed.



- Variable Grilling •••** – the oven can be used for conventional grilling with a full or half width fully controllable grill.



NOTE: The Oven Door should be open when grilling.
(See page 18.)

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Cooking in the Oven – Fan Cooking

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding, do prefer to be placed in a pre-heated oven.

The charts on pages 13 and 14 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

Oven Positions

Since the distribution of heat in the oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

To ensure even circulation do not use meat pans larger than 390 x 300 mm (15 in x 12 in) and baking trays no larger than 330 x 255 mm (13 in x 10 in), these should be positioned centrally on the oven shelf.

Food should not be placed directly on the floor of the oven.

An additional oven shelf can be purchased from your local Hotpoint Service Office if a third one is required for batch baking in your Hotpoint oven.

Never use more than 3 shelves in

the oven as air circulation will be seriously restricted.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

Allow extra cooking time if the shelves are covered with baking eg. 4 x 150 mm (6 in) Victoria sandwich tins.

Temperature and Time

When all shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on pages 13 and 14 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap at either side of oven.

NB. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. In fan ovens it is possible, in most cases, to:

- (a) reduce the recommended temperature by 25°C (45°F).
- (b) reduce the recommended time by approximately 10 minutes per hour.
- (c) Make pre-heating the oven unnecessary for certain foods.

Oven Cookery Notes

To prepare meat and poultry for roasting in your fan oven

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or

Fixing the Grill Pan Handle

DO NOT fix grill pan handle onto grill pan if pan is to be used for fan grilling.

Fix the grill pan handle securely in position before use.

The grill pan handle is detachable from the pan, to facilitate cleaning and storage.

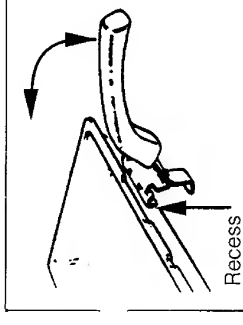


Fig. 6

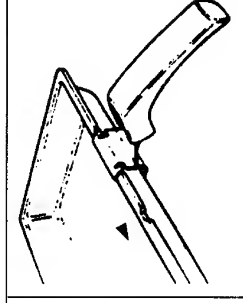


Fig. 7

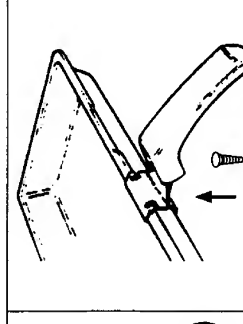


Fig. 8

If detachable handle is required, do not insert screw fixing but retain screw and washer for possible future use. In order to store the grill pan in the oven when not in use, the handle must be removed.

Fan Grilling

Remove grill pan handle from pan before Fan Grilling.

Fan grilling can only be carried out with the door closed.

In this method of cooking the fan and the full width grill element work together and has the same results as if you were cooking on a rotisserie but more economically as the door is left closed.

You can grill by this method anything from a thick chop to a large turkey or goose and they will be cooked more thoroughly, economically and will require less attention during the actual cooking period. In the case of large pieces of meat, the juices from the meat will drain into the meat pan and will form the basis for making delicious gravy. Furthermore anything cooked by this method as opposed to the more conventional method of

roasting or grilling will result in a cleaner oven.

There is no need to pre-heat the oven. Place the food on the grid in the meat tray at shelf position 2, or shelf position 1 if very large pieces/items of food are being cooked.

Turn the Oven Temperature Selector to Fan Grill and back to the temperature required as shown in the table on page 20. Turn the food over approximately halfway through cooking, taking care not to burn yourself.

The fan grilling operation can be selected/timed using the automatic oven timer. See pages 16 and 17. See Fan Grilling Roasting Chart on page 20.

Before fan cooking, turn oven temperature control to Off then reset to temperature required for fan cooking.

Grilling

WARNING: Keep young children away from the appliance when the grill is in use as the surfaces get extremely hot.

Grilling should not be undertaken with the oven door closed.

Turn the Oven Temperature Control to FULL GRILL or HALF GRILL and turn the Grill Control to the number required. The grill power can be adjusted.

Grilling must be carried out with the oven door open (see diagram below). It is advisable to pre-heat the grill on the MAX (6) setting for 5 minutes. The grill pan, with grid, should be used at shelf position 2 or 3 from the top, according to the thickness of the food. Position the grill pan under the heating elements. For toasting and sealing fast cooking foods leave the control set at 6.

For thicker foods requiring longer

cooking times turn the grill control down to a lower setting after the initial sealing of both sides at 6. The thicker the food, the lower the setting on the grill control.

Food that only requires browning should be done on a lower shelf position.

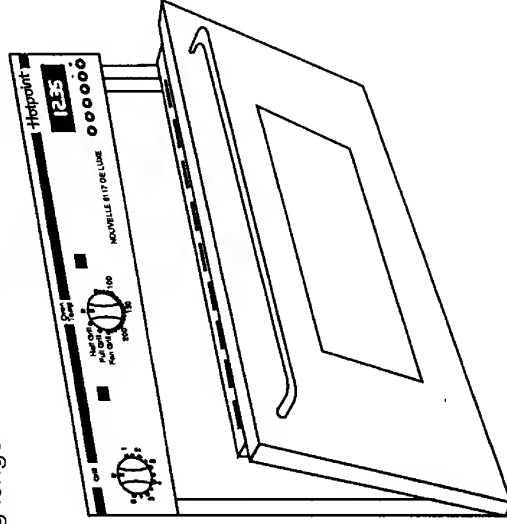
After use, both controls should be returned to the **OFF** position.

If excessive smoke is being emitted, then turn the Grill Control to a lower setting and/or move the grill pan to a lower position.

The grill will only operate when the oven temperature control has been rotated clockwise, past the oven temperatures and fan grill setting.

NOTE: Ensure that the oven timer is set at MANUAL.

The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could cause a fire hazard.



Door position for Grilling.

The oven door is designed to remain open at approximately 20° angle by a spring loaded detent in the hinge mechanism.

poultry must be completely defrosted before placing in the oven.

(b) The weight of any stuffing used should be added before calculating cooking time.

(c) Place meat/poultry in the grill/meat pan supplied. Small joints weighing less than 1.75 kg (3½ lb) should be roasted in a smaller meat pan/tin – or they may be 'pot roasted' – a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.

(d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed **very sparingly** with cooking oil or melted fat.

(e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt, to give crisp crackling.

(f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer's pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.

(g) Potatoes for roasting only require to be brushed with

cooking oil or melted fat.

(h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450 g (1 lb)), or at room temperature (allowing 2-3 hours per 450 g (1 lb)).

It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

Warning Dishes

Take care, particularly with delicate tableware. Place the dishes to be warmed in the oven. Turn the oven temperature control to 90°C.

IMPORTANT

If using aluminium foil **never** allow the foil to touch the sides of the oven. **Never** cover the oven interior or shelves with foil.

Defrosting

Food can be defrosted in the main oven as though it was thawing at room temperature, with the advantage that it is much quicker. The Oven Thermostat should be set at DEFROST and the food for defrosting placed on a tray. **No heat is required for defrosting.**

Before using the Oven for the first time

Make sure the electricity supply is switched ON.

To remove the 'new smell', heat up the empty oven for 30 minutes keeping the door closed. Ensure that the room is well ventilated (eg, open a window or door) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the

new smell has ceased.

Turn the oven temperature control to 230°C.

The oven temperature thermostat light will come on **as well as the interior light and oven fan**.

This odour is due to any temporary finish on oven linings and elements, and also any moisture absorbed by the lagging. The odour will cease after a short period of use.

Temperature Conversion Scale

Comparative scale of oven settings (degrees Celsius to degrees Fahrenheit) as recommended by the Association of Manufacturers of Domestic Electrical Appliances. The temperature control knob on

this electric cooker is marked in degrees Celsius. This chart will help when the recipes show the alternative scale or use such terms as 'slow oven', 'moderate oven' and 'hot oven'.

OVEN TEMPERATURE GUIDE	CELSIUS SCALE (sometimes called CENTIGRADE)	FAHRENHEIT SCALE
COOL	70°C	150°F
	80°C	175°F
	100°C	200°F
	110°C	225°F
SLOW	120°C	250°F
	140°C	275°F
	150°C	300°F
MODERATE	160°C	325°F
	180°C	350°F
FAIRLY HOT	190°C	375°F
	200°C	400°F
HOT	220°C	425°F
	230°C	450°F

4. When the food has been cooked always turn the oven control to the OFF position and return the timer to Manual by pressing button D.

5. If on your return to the oven four horizontal bars are showing in the display, this shows that there has been a power failure and the food is unlikely to be cooked. Reset the correct time.

Minute Minder

1. Press and release **Minute Minder** button A and within 5 seconds press the + button F and continue to hold until you have set the required time (if you overshoot the required time press the – button E).

2. After releasing the button, the display will revert to the time of day. During the delay period, the time can be checked by pressing the **Minute Minder** button A.

3. At the end of the set time a tone will sound. To cancel **Minute Minder** press the – button E.

NOTE: To give yourself more time to set each function, press and hold the required function button and at the same time press + or – button. The display will remain in the set mode until all buttons have been released.

Automatic Cooking

The Grill will not function when the oven is set to cook automatically.

time.) Continue to hold in the button until the time you require the food to be cooked by appears in the display. (If you overshoot the required time press the – button E).

3. Release the buttons, the display will revert to the time of day with the auto symbols lit.

4. Turn oven control to the desired temperature. The oven will now automatically switch on at the preselected time and switch off once the cooktime has elapsed

5. On your return to the oven, turn off the oven control and return the timer to Manual by pressing button D.

If on your return to the oven four horizontal bars are showing in the display, this shows that there has been a power failure and the food is unlikely to be cooked. Reset the correct time.

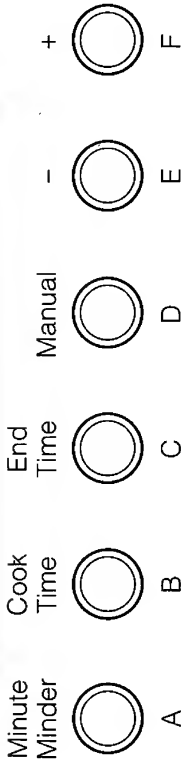
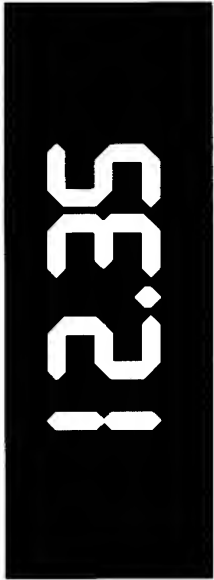
To set the Timer to switch OFF automatically

1. Press and release the **cooktime** button B and within 2 seconds press the + button F and continue to hold until you have set the required cooking time. (If you overshoot the required cooking time press the – button E until cooking time is set.)

2. Release the buttons, the display will revert to the time of day with the auto symbols lit.

3. Turn the oven control to the desired temperature. The oven will cook now and automatically switch off once the cooktime has elapsed.

The Automatic Oven Timer



The oven timer offers you the following features:

- 1. Time of Day
- 2. Minute Minder
- 3. Automatic Cooking with cook and delay cooking functions.

Note: 23 hrs 59 mins maximum time to set your timer.

Before using your oven

- 1. Make sure all oven controls are turned off.
- 2. Check the electricity supply is turned **On**.
- 3. Check the clock is at the right time of day. If not or the electricity has just been switched on, press and hold the **Manual** button D and at the same time press either the + or – buttons E or F, the time in the display will increase or decrease from **10.01** first in minutes and then hours. If you overshoot the required time

simply release the + or – button then press the other until the correct time is set. All set times can be checked by pressing the appropriate function button.

To set the Timer to switch ON and OFF automatically

- 1. Press and release the **cook time** button B and within 2 seconds press the + button E and continue to hold until you have set the required cooking time. (If you overshoot the required cooking time press – button E until cooking time is set.)

Note: Cook time refers to duration of cooking.

- 2. When the cooktime has been set, press and release the **end time** button C and then within 2 seconds press the + button F. (The display will start off by showing the earliest possible end

Oven Temperature Chart

Note: Where times are stated, they are approximate only.

Baking

Food	Pre-heat	Temperature	Time
Scones	Yes	210/220°C	9 to 13 mins
Small Cakes	No	170/180°C	15 to 20 mins
Victoria Sandwich	No	160/170°C	20 to 25 mins
Sponge Sandwich (fatless)	No	180/190°C	15 to 20 mins
Swiss Roll	No	190/200°C	10 to 15 mins
Semi-Rich Fruit Cakes	No	140/150°C	1 1/4 to 1 1/2 hours
Rich Fruit Cakes	No	120/140°C	Time dependent on size
Shortcrust Pastry	No	190/200°C	Time dependent on use
Puff Pastry	No	190/200°C	Time dependent on use
Yorkshire Pudding	Yes	180/190°C	40 to 50 mins
Individual Yorkshire Puddings	Yes	190/200°C	20 to 25 mins
Milk Pudding	No	140/150°C	1 1/2 to 2 hours
Baked Custard	No	140/150°C	35 to 45 mins
Bread	Yes	200/210°C	30 to 35 mins
Meringues	No	80/90°C	3 to 4 hours

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

Oven Temperature Chart (cont'd)

It is not necessary to pre-heat the oven before roasting.

Note: Where times are stated, they are approximate only.

Meat		
Food	Temperature	Time
Beef	170/180°C	20 to 25 mins per 450g (1 lb) plus 20 mins extra
Lamb	170/180°C	25 to 30 mins per 450g (1 lb) plus 25 mins extra
Pork	170/180°C	25 to 30 mins per 450g (1 lb) plus 25 mins extra
Veal	160/170°C	25 to 30 mins per 450g (1 lb) plus 25 mins extra
Chicken/Turkey up to 4kg (8 lb)	170/180°C	18 to 20 mins per 450g (1 lb) plus 20 mins extra
Turkey 4 to 5.5kg (8 to 12 lb)	150/160°C	12 to 14 mins per 450g (1 lb) plus 12 mins extra For every 450g (1 lb) over 5.5kg (12 lb) allow 10 mins per 450g (1 lb) and roast at 150°C
Casseroles/Stews	150/160°C	1½ to 2 hours

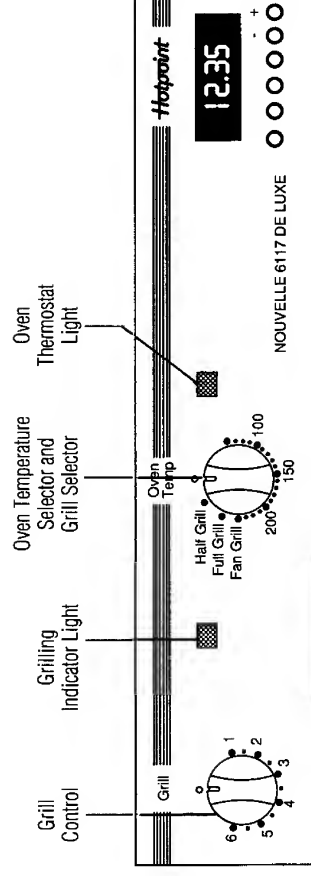
The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the centre of a joint, or the thickest part of poultry

Beef – Rare:	60°C	Lamb:	80°C	Poultry:	90°C
Medium:	70°C	Pork:	90°C		
Well done:	75°C	Veal:	75°C		

Hints on Automatic Cooking

- Select foods which will take the same time to cook and require approximately the same temperature.
- Ensure food is cooked thoroughly before serving.

The Controls



IMPORTANT

Before using your oven in the ordinary way, ALWAYS make sure that the timer has been set to MANUAL operation. Unless this is done, the oven cannot heat up. Before seeking assistance, make sure you have done this.

When using the Oven

Turn the Oven Temperature Selector to the required temperature. The thermostat light will now come on and remain on until the oven reaches the required temperature. The light will then cycle off and on as the thermostat maintains the oven temperature. If the thermostat light does not come on check that Timer is set to Man (Manual). (See pages 16 and 17.)

When using the Grill

The grilling facility enables you to use the full width of the grill or just the left hand section depending on the amount of food you wish to grill at one time.

To use the full width of the grill turn the Oven Temperature Control to FULL GRILL and for economy grilling turn it to HALF GRILL. In both positions the grill power can be adjusted by means of the Grill Control (settings 1-6).

Remember to grill with the oven door open (see page 18).

After use, remember to set all controls back to 'O' (Off).

The grill will only operate when the Oven Temperature Control has been rotated clockwise, past the oven temperatures and Fan Grill setting to FULL GRILL and HALF GRILL.

Turn Oven Temperature Selector clockwise to FAN GRILL and turn anti-clockwise to select temperature required.

For Fan Grilling see pages 19 and 20.



Key Contacts

After Sales Service

Over 1100 trained specialists, directly employed by us, ensure that you have complete confidence in both the appliances and services we offer.

Repair Service

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(Open 8 to 8 Mon - Fri, 8 to 6 Sat & 10 to 4 Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our Service Operators will require the following information:

Model Number

Serial Number

Extended Warranties

UK: 08709 088 088

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Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

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